

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/11/2015 **Business ID:** 97817FE
Business: PEI WEI ASIAN DINER LLC

15141 W 119TH ST
 OLATHE, KS 66062

Inspection: 77001204
Store ID:
Phone: 9132547283
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/11/15	10:45 AM	12:30 PM	1:45	0:35	2:20	0	
Total:			1:45	0:35	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 6

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <div>2-301.12(B)(1) <i>P - Handwashing procedure (Step 1) FOOD EMPLOYEES shall rinse under clean, running warm, water. [Employee at end of cookline washed hands with water at 83F. Water at handsink is not at required temp of 100F.]</i></div> <div>2-301.12(B)(5) <i>P - Handwashing procedure (Step 5) FOOD EMPLOYEES shall immediately follow the cleaning procedure with thorough drying. [Employee dried just washed hands on apron and not on single use paper towels. Corrected on-Site, COS, rewashed, dried with paper towels.]</i></div> </div>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	p
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	p
	14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <div>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On storage rack for clean equipment, 3 plastic containers stored as clean with visible food debris on surface. On rack for clean pans, one wok stored as clean with visible food debris on surface. On prep area, two plates stored as clean with visible food debris on surface, On storage rack for clean equipment, 15 plastic containers stored as clean with old date marking sticker residue on surface. Old date marking sticker residue on surface of pans in use in walk in cooler as well.]</i></div> </div>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <div>3-501.14(A)(2) <i>P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [MOS cooked noodles in portioned out bags in cold drawer at 47F 46F. Noodles were in cooler overnight and did not reach 41F. COS discarded.]</i></div> </div>						
	19. Proper hot holding temperatures.	p

This item has Notes. See Footnote 1 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

20. Proper cold holding temperatures.

Y N O A C R
.. p

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[In make table top 2, diced tomatoes on ice at 46F, in cold drawer underneath lettuce wedges at 49F, MOS spring rolls at 48F. PIC stated they were placed in cooler at 9AM. Ambient temp of cooler at 45.8F according to lollipop thermometer. COS iced down items. (PIC knew cooler was out)]*

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. p

Fail Notes 3-501.19(A)(1)(b) *Pf - Time as a Public Health Control (Written procedure-Cooling) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code cooling requirements for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.
[No written procedure time as control on sushi rice held for making sushi for establishment. PIC stated they make rice for lunch and dinner rush but do not have a written procedure to do so. No records kept.]*

3-501.19(B)(2) *Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.
[Sushi rice is held on a time as control with no time stamp on container, no time log, no written record of when the rice was cooked. PIC stated it is just something they know. COS time stamp put on container of rice for time prepared that morning.]*

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods.

Y N O A C R
.. .. p

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered.

Y N O A C R
.. p ..

Chemical

25. Food additives: approved and properly used.

Y N O A C R
.. p ..

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes 7-201.11(A) *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.
[Sanitizer bucket full of sanitizer stored on bottom shelf next to single use trays, gloves and plates for reuse in establishment. COS moved.]*

Conformance with Approved Procedures

27. Compliance with variance, specialized process and HACCP plan.

Y N O A C R
.. p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

GOOD RETAIL PRACTICES

Safe Food and Water

28. Pasteurized eggs used where required.

Y N O A C R

p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control.

Y N O A C R

.. p

Fail Notes | 4-301.11 *Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Ambient of cold drawer 2 with spring rolls and lettuce wedges out of temp at 45.8F as measured by lollipop thermometer. PIC stated she was aware the cooler was not working and all food was supposed to be on ice. ALL food was not on ice. Cooler not capable of holding food at 41F or below.]*

32. Plant food properly cooked for hot holding.

.. .. p

33. Approved thawing methods used.

p

34. Thermometers provided and accurate.

p

Food Identification

35. Food properly labeled; original container.

Y N O A C R

..

Prevention of Food Contamination

36. Insects, rodents and animals not present.

Y N O A C R

p

This item has Notes. See Footnote 3 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display.

p

38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

p

40. Washing fruits and vegetables.

.. .. p

Proper Use of Utensils

41. In-use utensils: properly stored.

Y N O A C R

p

42. Utensils, equipment and linens: properly stored, dried and handled.

p

43. Single-use and single-service articles: properly used.

p

44. Gloves used properly.

p

Utensils, Equipment and Vending

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

Y N O A C R

.. p p ..

Fail Notes | 4-202.11(A)(1) *Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [3 plastic container (2 in use holding cooked rice noodles and rice) with severely melted corners. COS discarded]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

p

46. Warewashing facilities: installed, maintained, and used; test strips.

p

This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

47. Non-food contact surfaces clean.

.. p

Fail Notes | 4-602.13 *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Can opener holder soiled with food debris buildup.]*

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

.. p

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes | 5-202.12(A) *Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [handsink at warewashing area at 53F. Handsink on cooline by door at 90F. Handsink by register at 83. PIC stated she was aware the handsinks on line were not reaching temp of 100F. Was able to get one handsink on line to 118F]*

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Floor of walk in cooler soiled with food debris buildup.]*

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding
Soup at 177F
Rice (brown) at 172F

Footnote 2

Notes:

Cold holding
in walk in cooler, raw chicken at 38F, cooked chicken at 40F, cut lettuce wedges at 40F
in make table top 1, raw chicken at 40F, in cold drawer, cooked chicken at 41F, raw shrimp in cold drawer at 39F
cooked noodles in cold drawer at 42 (in cooler with out of temp rice noodles)
frozen foods frozen solid

Footnote 3

Notes:

Contracted pest control, comes monthly

Footnote 4

Notes:

Strips in place for chlorine.

Footnote 5

Notes:

Handsink in back area by door at 105F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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Phone: 9132547283
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/21/15

Inspection Report Number 77001204

Inspection Report Date 03/11/15

Establishment Name PEI WEI ASIAN DINER LLC

Physical Address 15141 W 119TH ST City OLATHE

Zip 66062

Additional Notes
and Instructions

Follow up scheduled for 3/21 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/11/2015 **Business ID:** 97817FE
Business: PEI WEI ASIAN DINER LLC

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OLATHE, KS 66062

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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product rice noodles cooked Qty 1 Units pan Value \$ 35.00

Description out of temp, cooling

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A